

Samundar Se / Seafood

Fish Jhalfrezi (Dairy free)	\$ 18.49
Fish fillets cooked with onion and vegetables in tomato gravy	
Fish Malabari	\$ 18.49
Fish fillets cooked with sautéed onions, capsicum, tomatoes & coconut milk	
Prawn Malabari	\$ 19.49
Shelled prawns cooked with sautéed onions, capsicum, tomatoes & coconut milk	
Prawn Masala (Dairy free)	\$ 19.49
Succulent prawns cooked in spicy sauce with green peppers & sliced onions	
Prawn Vindaloo (Dairy free) 🌶️	\$ 19.49
Prawns cooked in a vinegar and chilli sauce. This dish was brought to Goa by the Portuguese	

ROTI & NAAN BREADS FROM TANDOOR

Plain Naan or Tandoori Roti	\$ 3.50
Garlic Naan or Cheese	\$ 4.00
Cheese and Garlic / Chilli	\$ 4.50
Cheese and Spinach	\$ 5.00
Stuffed Naan (Potato / Paneer / Cauliflower)	\$ 5.00
Peshawari Naan - Stuffed with dry fruits	\$ 5.50

BASMATI KHAZANA / RICE

Basmati Rice Box	\$ 3.00
Coconut Rice	\$ 5.00
Vegetable Biryani	\$ 13.00
Chicken Biryani	\$ 14.00
Lamb Biryani	\$ 15.00
Prawn Biryani	\$ 16.00

** Biryani will be served with Masala Raita

CONDIMENTS

Papadums - 4pcs	\$ 2.50
Chutneys - Tamarind / Mint / Mango	\$ 2.50
Mixed Pickle	\$ 2.50
Raita	\$ 3.50
Garden Salad	\$ 4.50

VALUE MEALS

All banquets are for a minimum of 2 people
Guaranteed Satisfaction

Meal for couple	\$ 40.00
Entrée Onion Bhaaji or Chicken Tikka, Choice of 2 curries, rice, 2 x naan bread	
Family Pack (for up to 4 pax)	\$ 65.00
Onion Bhajji & Chicken Tikka, choice of 3 curries, 3 boxes rice, 3 x naan bread	
Family Pack (for up to 8 pax)	\$ 95.00
Onion Bhajji & Chicken Tikka, choice of 5 curries**, 5 boxes rice, 6 x naan bread	
** Swap for a Seafood curry for \$ 3.00 extra	

MITHAS / DESSERTS

Mango Lassi	\$ 4.00
Mango flavoured sweet yogurt smoothie	
Gulab Jamun	\$ 5.00
Deep fried home-made milk-based balls dipped in herbed sugar syrup	
Gajar Halwa	\$ 5.00
Rich Indian style grated carrot pudding, cooked with dry fruits	



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TAKEAWAY & DELIVERY MENU



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INDIAN BISTRO

*We use high quality ingredients
(only chicken breasts) in our preparations*

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SHURUAAT / STARTERS

Shakahaari / Vegetarian Street Food

Onion Pakora - 5 pcs (Vegan)	\$ 7.50
Sliced Onions dipped in lightly spiced chickpea batter and then deep fried	
Samosas Aloo - 2pcs	\$ 6.00
Deep fried triangular pastry filled with curried potatoes	
Samosa Chaat	\$ 8.50
Deep fried pastry filled with curried potatoes, chickpea curry, yogurt and in-house tamarind chutney	
Aloo Tikki Chaat	\$ 8.50
Deep fried curried potato patties, chickpea curry, yogurt and in-house tamarind chutney	
Paav Bhaaji	\$ 9.50
Very popular Mumbai street food, consisting of a thick vegetable curry accompanied with a soft bread roll	
Tandoori Paneer Tikka - 6pcs	\$ 9.50
Chunks of cottage cheese marinated with in-house Tandoori sauce, then seared in clay oven	
Vegetarian Platter	\$ 18.00
Recommended to share - Portions of Paneer Tikka, Tandoori mushroom, Samosa and Mix Veg Pakora	

Maansahaari / Non-vegetarian

Chicken Tikka	\$ 10.00 Half / 18.00 Full
Boneless chicken pieces marinated overnight with in-house Tandoori sauce then charred in clay oven	
Tandoori Chicken	\$ 10.00 Half / 18.00 Full
Portion of chicken marinated overnight with in-house Tandoori sauce then charred in clay oven	
Chicken Malaai Tikka	\$ 10.00 Half / 18.00 Full
Boneless chicken pieces marinated overnight in spiced creamy sauce then charred in clay oven	
Chicken 65	\$ 11.00 Half / 18.00 Full
Chicken 65 is a spicy, deep-fried chicken dish popular as an entrée, or quick snack	
Lamb Seekh Kebab	\$ 12.00 Half / 20.00 Full
Light, spiced minced lamb rolled on skewers then roasted in the clay oven	
Kheema Paav	\$ 12.00
Popular street food, curried minced lamb served with bun bread on the side	
Garlic Prawns	\$ 14.00
Tail on prawns pan cooked in the in-house spiced garlic butter	
Non-Vegetarian Tandoori Platter	\$ 24.00
Portions of Chicken Tikka, Chicken Malaai Tikka, Lamb Seekh Kebab and Tandoori Prawns	



Ask us about our
house SPECIALS



SALAN / MAINS (RICE BOX INCLUDED)

Bahar-E-Sabz / Vegetarian

Tadka Dal (Vegan option)	\$ 14.99
Red lentils cooked with fresh herbs, ginger, garlic, spices & fresh coriander	
Bombay Aloo (Vegan)	\$ 14.99
Potatoes cooked with onions, cumin, mustard seeds & fresh coriander	
Aaloo Gobi (Vegan option)	\$ 14.99
Potatoes & cauliflower florets cooked together in a subtly spiced onion and tomato gravy	
Aaloo Mattar (Vegan option)	\$ 14.99
Potatoes & peas cooked together in a subtly spiced onion and tomato gravy	
Daal Makhani	\$ 14.99
Black lentils cooked overnight on a slow fire with fresh herbs & ginger	
Chana Masala (Vegan)	\$ 14.99
Whole chickpeas cooked in onion and tomato gravy with chef's special ground spices	
Vegetable Jhalfrezi (Vegan)	\$ 14.99
Mixed vegetables cooked with onions in tomato gravy	
Mattar Mushroom (Vegan option)	\$ 14.99
Mushrooms & peas cooked with onions & ginger, with a touch of garlic	
Saag Aaloo (Vegan option)	\$ 15.99
Potatoes cooked in a lightly spiced spinach puree	
Navrattan Korma	\$ 15.99
Mixed vegetables cooked in cashew nut paste and cream gravy	
Malai Kofta	\$ 15.99
Lightly spiced mashed potatoes & cottage cheese balls, deep fried & served in rich creamy gravy	
Paneer Makhani	\$ 15.99
Cottage cheese cubes cooked in a traditional butter gravy	
Saag Paneer	\$ 15.99
Pureed spinach creamed & cooked with home-made cottage cheese cubes, onions and tomatoes	
Paneer Tikka Masala	\$ 15.99
Cottage cheese marinated and seared in tandoor oven, cooked in spiced onion, capsicum and tomato gravy	

Murg Pakwaan / Chicken

Butter Chicken	\$ 17.49
Boneless chicken pieces marinated overnight with in-house tandoori paste, seared in clay oven then cooked in a mild creamy tomato gravy	
Tikka Masala Chicken	\$ 17.99
Boneless chicken pieces marinated, seared in clay oven, cooked in onion and tomato masala gravy	
Kadai Chicken (Dairy free)	\$ 17.49
Boneless chicken pieces cooked with chopped onions and green peppers in tomato sauce	
Methi Chicken (Dairy free)	\$ 17.49
Boneless chicken pieces cooked with Fenugreek leaves in onion and tomato gravy	
Mango Chicken (Dairy free option)	\$ 17.49
Boneless chicken pieces cooked in mango and creamy sauces, lightly spiced	
Gharwala Chicken (Dairy free)	\$ 17.49
Boneless chicken pieces cooked in chef's unique home style spice mix	
Saagwala Chicken (Dairy free option)	\$ 17.99
A Punjabi speciality- tender morsels of chicken simmered in fresh spinach gravy	

Ghost Pakwaan - Lamb / Beef

Rogan Josh (Dairy free)	\$ 18.49
Cooked in the classic Kashmiri style with tomatoes, onions, garlic ginger and exotic spices	
Vindaloo (Hot) (Dairy free)	\$ 18.49
Cooked in a vinegar and chili sauce this dish was brought to Goa by the Portuguese	
Dal Ghosht (Dairy free)	\$ 18.49
Cooked with red lentils, ginger, lemon and coriander	
Bhuna Lamb - Special (Dairy free)	\$ 18.99
Pieces cooked in chef's special spice mix and with very thick and rich gravy	
Nawabi	\$ 18.49
A truly royal curry with onions, tomatoes, cream	
Korma	\$ 18.49
Cooked in cream and coconut paste gravy	
Saagwala (Dairy free option)	\$ 18.99
A Punjabi speciality - tender morsels of lamb or beef simmered in fresh spinach gravy	

Please advise us of your preferred level of spiciness so we can tailor-make your meals for your taste.

